

Claims

1. Process for the production of frozen fruits comprising the steps
5 of
- i) cooling fruits to 0 C,
 - ii) under-cooling fruits from 0 C to a temperature between
-6 C and -15 C, preferably between -8 C and -12 C, the
under-cooling being at a rate of between 2 C per hour and
10 320 C per hour, preferably above 10 C per hour, more
preferably above 40 C per hour
 - iii) reducing the temperature further until ice formation
occurs.
- 15 2. Process according to claim 1 wherein during the under-cooling
step the temperature difference between the core and the surface
of fruits is less than 1.5 C.
3. Process according to claim 1 wherein fruits are under-cooled to
20 a temperature at least 5 C below their freezing point.
4. Process according to claim 1, 2, or 3 wherein the fruits are
selected from the group consisting in kiwi, mango, grapes,
banana, berries, pears, apples, orange, lemon, peach, pineapple,
25 melon, apricots, strawberries, raspberries, blackberries,
blackcurrants, blueberry, red currant, nectarine, cranberry,
passion fruit, papaya, lychees, pomegranate, fig, plum, lime,
grapefruit, cherry, gooseberry, summer squash, persimmon, dates,
tangerine, guava, kumquat & rhubarb.
- 30 5. Process according to claim 4 wherein the fruits are selected
form the group consisting in kiwi, mango, grapes, banana,
strawberries, raspberries, blackberries, blackcurrants, melon,
blueberry, red currant, nectarine, pineapple, cranberry, peach.
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6. Frozen fruits salad made of individual fruit bits, wherein more than 50% by number of the fruit bits have a fracture force of less than 0.01kN.
- 5 7. Frozen fruits salad according to claim 6 wherein the fruits are selected from the group consisting in kiwi, mango, grapes, banana, berries, pears, apples, orange, lemon, peach, pineapple, melon, apricots, strawberries, raspberries, blackberries, blackcurrants, blueberry, red currant, nectarine, cranberry,
10 passion fruit, papaya, lychees, pomegranate, fig, plum, lime, grapefruit, cherry, gooseberry, summer squash, persimmon, dates, tangerine, guava, kumquat & rhubarb.
8. Frozen fruits salad according to claim 7 wherein, the fruits are
15 selected from the group consisting in kiwi, mango, grapes, banana, strawberries, raspberries, blackberries, blackcurrants, melon, blueberry, red currant, nectarine, pineapple, cranberry, peach.
- 20 9. Frozen fruits salad according to claim 6, 7 or 8 wherein frozen fruits are at a temperature of between -10 C and -20C.
10. Frozen dessert comprising a frozen aerated edible confection and frozen fruits either as a topping or included in the frozen
25 aerated confection wherein more than 50% by number of the fruit bits have a fracture force of less than 0.01kN.
11. Frozen dessert according to claim 10 wherein frozen fruits are
30 selected from the group consisting in kiwi, mango, grapes, banana, berries, pears, apples, orange, lemon, peach, pineapple, melon, apricots, strawberries, raspberries, blackberries, blackcurrants, blueberry, red currant, nectarine, cranberry, passion fruit, papaya, lychees, pomegranate, fig, plum, lime,

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grapefruit, cherry, gooseberry, summer squash, persimmon, dates,
tangerine, guava, kumquat & rhubarb.

12. Frozen dessert according to claim 11 wherein frozen fruits are
5 selected from the group consisting in kiwi, mango, grapes,
banana, strawberries, raspberries, blackberries, blackcurrants,
melon, blueberry, red currant, nectarine, pineapple, cranberry,
peach.

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